

## starters

<b>GARLIC BREAD v</b>	<b>\$8</b>	<b>BRUSCHETTA v GFA</b>	<b>\$16</b>
<b>CRUNCHY CHIPS v</b>	<b>\$10</b>	toasted garlic baguette, roma tomato, onion, pickled basil and balsamic drizzle	
with aioli (not GF friendly)			
<b>SWEET POTATO CHIPS v</b>	<b>\$10</b>	<b>CHICKEN WINGS</b>	
with aioli (not GF friendly)		buffalo or smokey bbq sauce	
<b>PIZZA BREAD &amp; DIPS v</b>	<b>\$12</b>	<b>1/2KG</b>	<b>\$16</b>
roasted QLD blue pumpkin dip, beetroot relish, dukkah, crispy seeds		<b>1KG</b>	<b>\$22</b>
<b>CRUNCHY WEDGES v</b>	<b>\$12</b>	<b>CARAMELISED PORK GF BELLY BITES</b>	<b>\$18</b>
with aioli and sweet chilli sauce		with spiced apple, sweet and sour pickled onion, teriyaki dressing	
<b>CHEESY GARLIC PIZZA v</b>	<b>\$12</b>	<b>PLOUGHMANS GRAZING BOARD GFA</b>	<b>\$25</b>
<b>BOLOGNAISE ARANCINI [4]</b>	<b>\$14</b>	triple smoked ham, cornichons, cloth wrapped maffra cheddar, beetroot relish, CVI flat bread and pickled onion	
with Napoli, shredded parmesan cheese			
<b>SALT &amp; PEPPER SQUID</b>	<b>\$16</b>		
with aioli and lemon			

## pizza all 12" hand stretched & stone baked

<b>MARGHERITA VEA</b>	<b>\$20</b>
tomato base, mozzarella with oregano dressing	
<b>HAWAIIAN</b>	<b>\$21</b>
tomato base, triple smoked shaved ham, pineapple pieces and mozzarella	
<b>VEGETARIAN VEA</b>	<b>\$23</b>
tomato base, maple pumpkin wedges, sautéed mushrooms, fried leek, rocket, sage, mozzarella	
<b>CARNIVORA</b>	<b>\$25</b>
tomato base, triple smoked shaved ham, salami, pork sausage, crispy bacon with oregano dressing, mozzarella	
<b>PRAWN &amp; CHILLI</b>	<b>\$25</b>
tomato base, king prawns, confit cherry tomato, fresh rocket, chilli with ranch sauce, mozzarella	
<b>SUPREME</b>	<b>\$25</b>
tomato base, triple smoked shaved ham, salami, sauteed mushroom, pineapple and black olives, mozzarella	
<b>BBQ CHICKEN</b>	<b>\$25</b>
BBQ base, shredded bbq chicken, sauteed mushrooms, red onion, crispy bacon and homemade basil pesto, mozzarella	
<b>PANCETTA</b>	<b>\$25</b>
pea base, mozzarella, pancetta & fresh buffalo cheese, grilled zucchini	
<b>PORK &amp; POTATO</b>	<b>\$26</b>
truffle, marinated pork belly, sliced potato, leek, mozzarella cream sauce	
<b>ADD GLUTEN FREE BASE</b>	<b>\$3</b>
<b>ADD BUFFALO CHEESE</b>	<b>\$3</b>

## KIDS

ALL \$10

INCLUDES  
ICE CREAM

- BATTERED FISH
- BOLOGNAISE
- HANDMADE PANKO CRUMBED TENDERS
- KIDS CHEESEBURGER
- MINI PIES (2)

ALL EXCEPT BOLOGNAISE SERVED WITH CHOICE OF CHIPS OR VEGETABLES

# Menu

## KITCHEN TRADING HOURS

<b>Monday - Friday</b>	<b>Saturday</b>	<b>Sunday</b>
Breakfast 7am-11am	Breakfast 7am-11am	Breakfast 7am-11am
Bistro 11am-9pm	Bistro 11.30am-9pm	Bistro 11.30am-8.30pm
Pizzeria 11am - 10pm	Pizzeria 11am - 10pm	Pizzeria 11am - 9pm



## CAMDEN VALLEY INN

EST 1939

### salads

<b>CAESAR SALAD VA GFA</b>	<b>\$18</b>
sourdough croutons, parmesan, bacon, egg and cos lettuce	
<b>HONEY ROASTED PUMPKIN &amp; SWEET POTATO COUS COUS VEA GFA</b>	<b>\$19</b>
cous cous, local honey roasted pumpkin and sweet potato, rocket, grapeseed oil vinaigrette and parmesan	
<b>THAI PEANUT SLAW VEA GFA</b>	<b>\$19</b>
mixed cabbage, carrots, spring onion in peanut sauce	

### TOPPERS

<b>\$6</b>
crumbed chicken tenders salt & pepper squid halloumi grilled chicken grilled beef

### burgers all served with chips

<b>PHILLY CHEESE STEAK HOAGIE</b>	<b>\$19</b>
grilled beef, bacon, onions, melted provolone cheese in hoagie roll	
<b>CVI VEG V GFA VEA</b>	<b>\$21</b>
crispy fried halloumi, roasted field mushroom, slaw, sliced tomato, sprouts and avocado hummus	
<b>SOUTHERN FRIED CHICKEN</b>	<b>\$22</b>
butter milk fried chicken, cheese, tomato, onion, slaw, aioli and smokey bbq sauce	
<b>GF ALT = GRILLED CHICKEN</b>	
<b>BEEF BURGER</b>	<b>\$24</b>
beef patty, bacon, cheese, onion rings, red onion, bbq sauce, pickles and mayo	
<b>MAKE IT A DOUBLE</b>	<b>\$2</b>
<b>PULLED PORK</b>	<b>\$24</b>
twice cooked pulled pork, bbq sauce, red cheese with slaw	
<b>ALT GLUTEN FREE ALT VEGAN BUN</b>	<b>\$2</b>
OR make it naked with a lettuce bun	

## mains

<b>CHICKEN SCHNITZEL</b>	<b>\$23</b>	<b>PROSCIUTTO WRAPPED GF CHICKEN ROULADE</b>	<b>\$31</b>
house slaw, lemon, fries		organic chicken breast, stuffed with cheese and pesto, wrapped and rolled in prosciutto, served with herbed chat potatoes, greens, mushroom sauce	
<b>VEGAN THAI RED CURRY GF VE</b>	<b>\$23</b>	<b>PRAWN LINGUINE</b>	<b>\$32</b>
roasted cauliflower, potatoes, medley of capsicum, red chilli, fresh spinach, tomato & rice		linguine pasta, king prawns, light tomato sauce, served with cherry tomatoes and a hint of garlic, chilli and rocket	
<b>CVI GUINNESS PIE</b>	<b>\$23</b>	<b>LAMB SHANK</b>	<b>\$33</b>
tender beef, short crust pastry, creamy mash, mushy peas with gravy		perfectly cooked, red wine reduction, creamy mash with fried leek	
<b>BEER BATTERED BARRA &amp; CHIPS</b>	<b>\$23</b>	<b>HUON SALMON GF</b>	<b>\$34</b>
ale battered barramundi, fries, aioli with lemon		crispy skinned, king prawns, garlic potatoes, greens with creamy garlic sauce	
<b>CHEFS BUTTER CHICKEN GF</b>	<b>\$24</b>	<b>PORK KNUCKLE GFA</b>	<b>\$35</b>
Indian style, served with basmati rice, papadum, mint yoghurt and mango chutney		sauerkraut, spiced apple compote, herbed chat potatoes & house gravy	
<b>CHICKEN PARMY</b>	<b>\$26</b>		
panko crumbed schnitzel, house slaw, triple smoked ham, Napoli sauce with supa crunch fries			
<b>MASTERSTOCK PORK BELLY GF</b>	<b>\$29</b>		
QLD blue pumpkin, spiced apple, greens, roasted nuts, master stock reduction, crackling			

## GRILL ALL GRILL ITEMS COOKED YOUR WAY SERVED WITH YOUR CHOICE OF POTATO, SIDE & SAUCE

EXTRA SAUCE \$2

<b>RUMP 250G GF</b>	<b>\$27</b>	<b>SLOW COOKED PORK RIBS</b>	<b>1/2 RACK \$36 FULL \$48</b>
JBS angus rump mb1+, 150 day grain fed (Northern Rivers Nsw)		bourbon bbq glazed pork spare ribs	
<b>SIRLOIN 300G GF</b>	<b>\$34</b>	<b>POTATO: SUPA CRUNCH FRIES, ROASTED HERB CHAT POTATOES, CREAMY MASH &amp; SWEET POTATO CHIPS</b>	
Yardstick, beef city sirloin, 150 day grain fed, (Oakey, Qld)		<b>SIDE: HOUSE CVI SLAW OR SAUTEED GREENS SAUCES PEPPERCORN GRAVY, DIANNE, HOUSE GRAVY, CREAMY GARLIC, CHILLI, MUSHROOM,</b>	
<b>RIB FILLET 300G GF</b>	<b>\$37</b>		
Thousand Guineas rib fillet mb2+ 120 day grain fed (Oakey, Qld)			

## SIDES ALL \$8

- seasonal greens, tossed in extra virgin olive oil
- breaded onion rings, aioli and bbq sauce
- seasonal side salad, mixed greens, toasted seeds, red onion
- roasted and herbed chat potatoes, fried onion & balsamic
- grilled corn in southern spice, aged cheddar, aioli
- maple roasted pumpkin, dukkah, toasted seeds

## TOPPERS ALL \$8

- 3 PRAWNS IN CREAMY GARLIC SAUCE GF
- CRISPY CALAMARI
- ONION RINGS
- BUFFALO CHICKEN WINGS

## dessert ALL \$14

- STICKY DATE PUDDING v**  
rich sticky sponge, salted bourbon butterscotch sauce, vanilla bean gelato
- CHEESECAKE OF THE WEEK v**  
ask our friendly staff the flavour of the week
- CHOCOLATE FONDANT**  
warm chocolate fondant, peanut butter mascarpone, salted caramel ice-cream, with mixed berry coulis
- FRIED CHEESECAKE BITES**  
chocolate ganache, berry coulis, vanilla bean gelato, rolled in cinnamon sugar